



## Menus

### **Judges' Breakfast Friday, September 8, 2006**

#### **Homestyle Breakfast**

\$28 / person

Chilled Orange Juice

Strawberry Cocktail with Mint Sprig

Fluffy Scrambled Eggs

Grilled Sugar Cured Ham

Baked Zucchini Provencale

Lyonnais Potatoes

Broadmoor Bakery Basket with Fruit Preserves and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

### **Conference Lunch Friday, September 8, 2006**

#### **Conference Lunch**

\$45 / person

#### **Salad for all**

Pinwheel of Iceberg Lettuce with Vine-Ripe Tomato, Glas House Cucumber, and Carrot  
Julienne

Creamy Broadmoor and Vinaigrette Dressings

Entrée Selections

#### **Choice 1**

English Cut London Broil of Black Angus Beef, Shallot Mushroom Sauce

Garlic Mashed Potatoes

Seasonal Vegetables

Assorted Broadmoor Rolls and Butter

#### **Choice 2**

Broiled Lemon Herb Breast of Chicken, Natural Jus

Spinach, Sprout and Mushroom Medley

Sliced Carrots

Boiled New Potatoes

Artisan Breads with Mazola Spreads

#### **Choice 3**

Vegetable Wellington

**Dessert for all**

Traditional Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

**Conference Awards Lunch Saturday, September 9, 2006**

**Conference Awards Lunch**

\$41 / person

**Salad for all**

Mixed Greens with Button Mushrooms

Feta Cheese and Sliced Almonds, Vinaigrette Dressing

Creamy Italian and Olive Oil Vinaigrette

**Entrée Selections**

**Choice 1**

Breast of Chicken Saltimbocca with Parma Ham and Sage

Sicilian Tomato Sauce

Orzo Pasta

Seasonal Vegetables

Assorted Broadmoor Soft Rolls and Butter

**Choice 2**

Penne Pasta Primavera

Roma Marinara Sauce

Asparagus Tips and Grated Parmesan Cheese

Soft Breadsticks and Butter

**Choice 3**

Colorado Red Trout, Lemon Caper Sauce with Chives

Parsley Potatoes

Seasonal Vegetables

Assorted Broadmoor Rolls and Butter

**Dessert for all**

Caramel Vanilla Bean Custard

Fresh Berries

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

**Conference Reception/Dinner Saturday, September 9, 2006**

**Conference Awards Lunch**

**Entrée Selections**

\$87.00 per person

Seared Halibut and Mesquite Basted Breast of Capon

or

\$95.00 per person

Tenderloin Beef and Seared Pacific Salmon

or

\$76.00 per person

Eggplant Moussaka

**All Dinners Include**

**Salad**

Wilted Spinach Salad with

Hot Applewood Bacon Dressing or Raspberry Vinaigrette Dressing on the side

Oven Roasted Plum Tomato and Portabellini Mushroom

Served on Ciabatta Bread

**Sides**

Wild Rice Timbale

Bouquetiere of Seasonal Vegetables

Artisan and French Breads with Broadmoor Butter

**Dessert**

Passion Fruit Juice Poached Pear Half in Feuille de Brick Bowl, Caramel Sauce

Cinnamon Raisin Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas